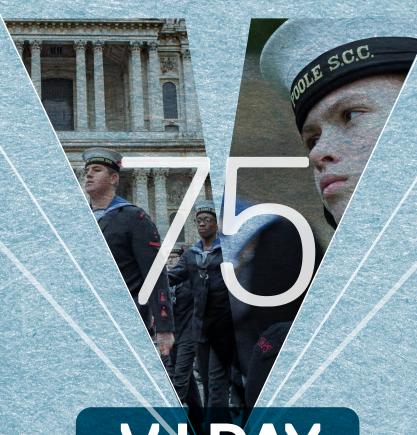
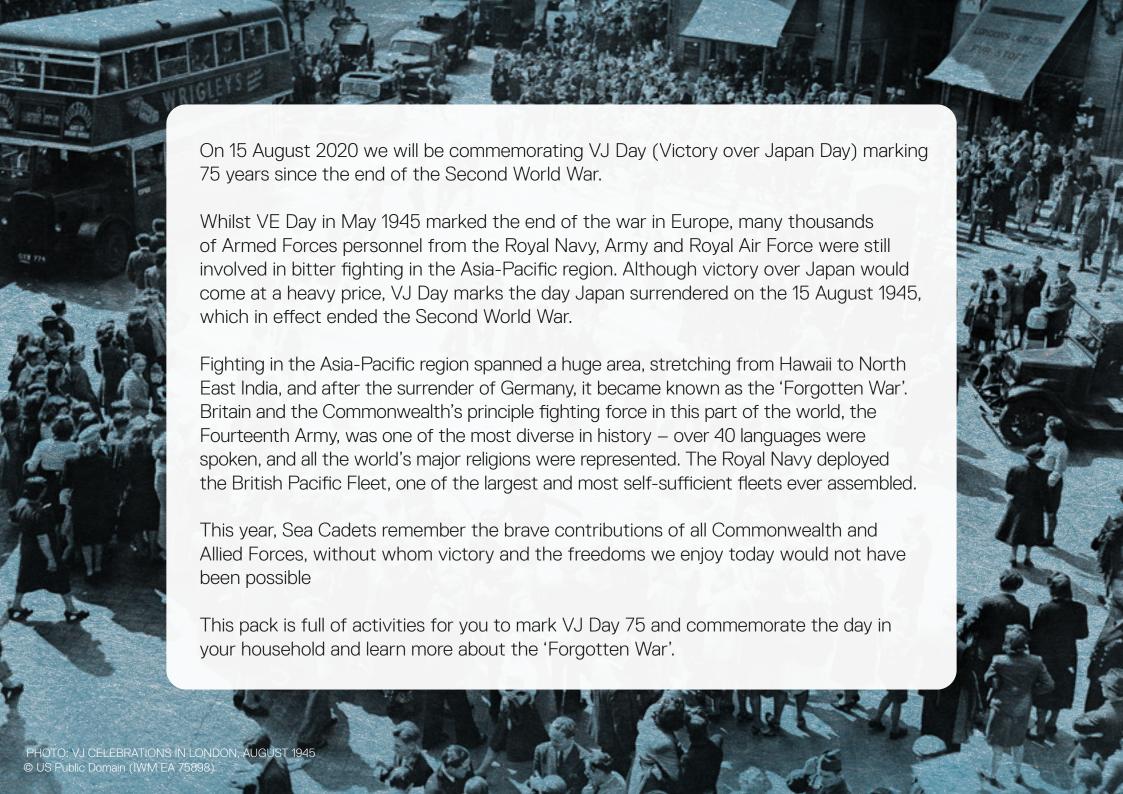
SEACADETS



EXALDAY COMMEMORATION PACK







# **COMMEMORATION SCHEDULE**

11am: Take a moment of reflection and remembrance as the nation pauses for a two-minute silence to honour the service and sacrifice of the Second World War generation. Live coverage of the wreath laying service at the National Memorial Arboretum will be broadcast on BBC One.

Later in the evening: Tune into special coverage on the BBC about VJ Day, including interviews with veterans.

# **ACTIVITY CHECKLIST**

We've planned some activities for you to enjoy over the day, tick them off once you've done them.

- ─ VJ Day Memorial Garden/Stone
- 11am Remembrance Service
- VJ Day Digital Treasure Hunt
- VJ Commemorative Bunting



On the 15 August 1945 Britain, the US and other countries that were fighting together marked victory over Japan. Millions of people from the allied countries took part in parades and street parties.

Harry S Truman, the American President, broke the news from the White House at 7pm on 14 August. Later at midnight, Britain's new prime minister Clement Atlee said "The last of our enemies is laid low." The Japanese Emperor, Hirohito broadcast on the radio for the first time ever when he announced the surrender on the following day.

Japan had entered World War 2 in 1940 by signing an agreement with Germany and Italy, the Axis powers. On 7 December 1941 the Japanese Navy used planes to bomb the American Pacific Fleet at Pearl Harbor causing the United States of America to enter the war.

Fighting in Asia and the Pacific saw some of the most intense battles of the war. In one day in 1941 the Royal Navy lost the battlecruiser HMS Repulse and the battleship HMS Prince of Wales after they were bombed by Japanese planes; 840 sailors were killed.

Although the fighting in Europe ended in May 1945 many soldiers, sailors and airmen from the Allied nations were still fighting the Japanese in the Far East. The British Pacific Fleet





that was sent to the region consisted 21 aircraft carriers, with a over 750 aircraft, four battleships, 11 cruisers, 35 destroyers, 14 frigates, 44 smaller warships, 31 submarines, and 54 large support vessels.

An estimated 71,000 soldiers from Britain and the Commonwealth died in the war against Japan, including more than 12,000 prisoners of war who died in Japanese captivity. Japan treated prisoners of war very badly, including American and British soldiers who had surrendered.

Following the end of the fighting in Europe, the Allies had told Japan to surrender on 28 July 1945, but the deadline passed without them doing this. So the US dropped two atomic bombs on Japan, which it hoped would put a stop to the conflict once and for all.

The Japanese city of Hiroshima was bombed on 6 August and the city of Nagasaki was targeted three days later, on 9 August. Around 214,000 people were killed in the blasts and Japan was forced to admit defeat. Japan's emperor Hirohito described the atomic bombs as "a new and most cruel bomb".

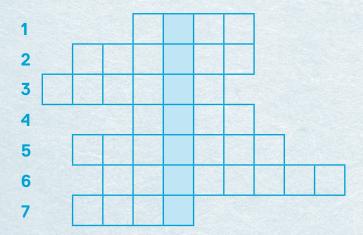
The official surrender documents weren't signed until 2 September aboard the USS Missouri battleship in Tokyo Bay. This is why some people also celebrated this day as VJ Day and it is still remembered as a significant moment in the aftermath of World War Two.

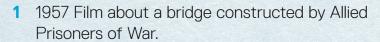




# **VJ DAY ONLINE TREASURE HUNT**

So what is VJ Day? Use your online searching skills to find out the answers to these questions in the grid below. Once you've found the answers you'll unlock the treasure.





Bridge \_\_\_\_\_ the River Kwai

- 2 Ocean between America and Japan.
- 3 Royal Navy Battleship sunk in 1941

\_\_\_\_ of Wales.

4 Shape of the Burma campaign medal.



5 US Battleship where the peace declaration was officially signed in September 1945.

USS \_\_\_\_

- 6 Name of the Japanese Emperor.
- 7 Name of the canine hero who became a prisoner of war in 1942.



# **VJ DAY MEMORIAL GARDEN**

This year the National Service of Remembrance for VJ Day is being held at the National Memorial Arboretum in Staffordshire. The site houses lots of memorials to different military units and civilian organisations. You can find out more by visiting their website **thenma.org.uk** 

Why not create your own small memorial garden at home, you could plant something in a spare spot in your garden or use a small pot. You also could add a painted stone to mark your garden or flowerpot and help you remember in the future.

# PLANTING A MEMORIAL GARDEN

### What you need:

- Spare space in your garden or a flowerpot
- Compost
- Trowel
- Plants
- Water in a container

### Safety first:

- Ask an adult before planting anything in the garden
- Be careful not to spill any water or compost

#### Steps:

- 1 Using the trowel, dig a hole big enough for your plant in the garden or put some compost into the bottom and edges of your pot.
- 2 You might want to put some gravel or small stones at the bottom of the pot or hole to aid drainage.
- 3 Put your plants in the hole or pot and pack around with more compost.
  - Top tip: Loosen up the roots a little before you put the plant in.
- 4 Water the plant generously.
- 5 Step back and admire your work!



# **PAINTING A STONE**

### What you need:

- A stone (big enough to paint (5cmx5cm)
- Waterproof paints and brushes
- Permanent markers (for the small details)

# Safety first:

- Ask and adult before you start
- Make sure you protect any work surfaces you are using and keep anything harmful away from younger members of your household or pets.
- Be careful not to spill any paints

#### Steps

- 1 Decide on your design, sketch it out on paper first.
- 2 Paint your design onto the stone.
- Wait for it to dry.

  Top tip: You can spray or paint clear varnish over the stone to make the paint last longer.
- 4 Place it in your memorial garden
- 5 Step back and admire your work and don't forget to take a picture!

Let's see your creations, post a pic and tag us **@SeaCadetsUK** or **#SeaCadetsVJday** 



Due to wartime rationing it was common to have to swap ingredients and get creative in the kitchen with what was available, you can stick to our recipes below or use one of your own. Remember to tell and adult what you're doing and check if you need to be supervised.

# **RECIPE 1: SAUSAGE ROLLS**

# Ingredients:

- 1/2 small garlic clove
- handful parsley chopped
- 400g pack sausagemeat or sausages or vegetarian meat alternative
- 375g pack ready-rolled puff pastry
- 1 beaten egg to glaze

#### Method:

8

- 1 Heat oven to 200C/fan 180C/gas 6.
- 2 Crush ½ small garlic clove and a little salt to a paste using a pestle and mortar, or use the flat of your knife on a chopping board. Mix together with a handful of chopped parsley and stir in 50ml cold water.
- **3** Place 400g sausagemeat in a food processor (if using sausages, peel away the skins), turn on to a high speed, pour the garlic-flavoured water into the mixture, then season with pepper.
- 4 Unroll 375g ready-rolled puff pastry onto a board and cut in half lengthways. Save behind some puff pastry to create VJ letters to go on top of the rolls!
- 5 Divide the sausage mixture in two and spread along the length of each pastry strip in a cylinder shape, leaving a 1cm edge.

- 6 Tightly roll the pastry around the sausagement and brush the ends with 1 beaten egg to secure.
- 7 Use a sharp knife to cut each roll into 10 pieces, each about 2.5cm long, use remaining pastry to cut VJ letters and place on a baking sheet.
- 8 Can be made up to this point 1 month in advance and frozen. To cook from frozen, simply add 10 mins to cooking time below.
- 9 Brush more beaten egg all over the pastry. Place in the oven and cook for 25-35 mins until the pastry is puffed and crisp and the meat has cooked through. Remove and eat hot or cold with your choice of dipping sauces.



# **RECIPE 2: FLAPJACKS**

# Ingredients:

- 75g brown sugar
- 75g muscovado sugar
- 150g butter
- 275g porridge oats
- 1 heaped teaspoon ground cinnamon
- 1/2 teaspoon salt

#### Method:

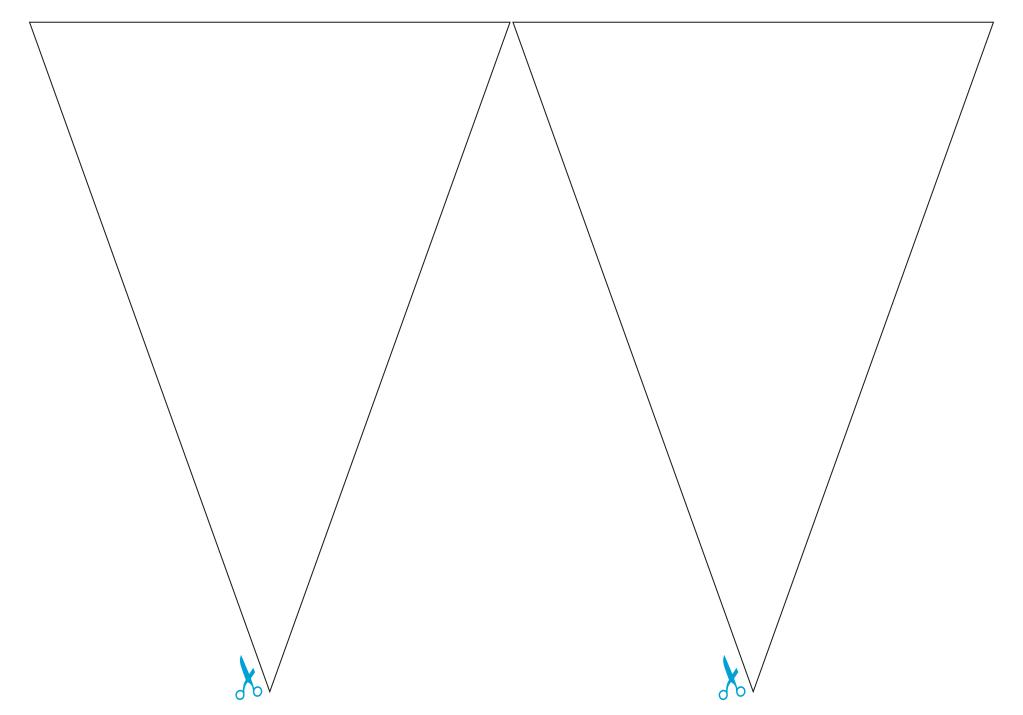
- 1 Heat oven to 180C/gas 6.
- 2 Line a small roasting pan or deep baking tray with a piece of non-stick baking sheet or oven liner.
- 3 Slowly melt the sugar and butter together in a saucepan. When liquid, stir in the oats, cinnamon and salt and spoon into the baking pan. Press down flat with the back of spoon and score through the mix to make twelve flapjacks.
- 4 Bake for 20 minutes until golden and set.
- 5 Leave until warm then separate the flapjacks by scoring between them again and loosen the edges.

Let's see your creations, post a pic and tag us **@SeaCadetsUK** or **#SeaCadetsVJday** 





10 #SeaCadetsVJday







# **ANSWERS TO TREASURE HUNT**

- 1 Over
- 2 Pacific
- 3 Prince
- 4 Star
- 5 Missouri
- 6 Hirohito
- **7** Judy

**Treasure:** Victory





Patron: HM The Queen
Marine Society & Sea Cadets, a charity
registered in England & Wales 313013,
Scotland SC037808